



# Spitfire180

## Operating and Installation Instruction Manual

**\*This instruction manual contains important information necessary for the proper assembly and safe use of the appliance\***



### Spitfire180

**\*\*Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference\*\***

Spitfire180 Serial #: \_\_\_\_\_

Form#7.2-257 Issue #2

**⚠ DANGER**

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

**⚠ DANGER**

- Never operate this appliance unattended.
- Never operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Do not fill cooking vessel beyond maximum fill line.
- Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

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## GENERAL WARNINGS

- Leak test all connections before first use, even though grill is purchased fully assembled.
- Leak test connections after each tank refill
- Always check the grill, tank and hose prior to each use of this BBQ
- This BBQ is configured for propane. Do not use natural gas.
- Never use charcoal, lava rocks or any other source of solid fuel in this BBQ
- Ensure that flames are coming out of the entire burner. Occasionally insects can enter in when the unit isn't in use and create blockages which can lead to burner fires.
- Never check for leaks using an open flame. Use soapy water on the connections and look for bubbles.
- Never use or store gasoline or any other flammable vapors or liquids in or near your BBQ
- DO NOT block the ventilation areas of your BBQ
- DO NOT wrap or cover the grills with tin foil as this can affect the ventilation
- Keep children and pets away from a hot grill. DO NOT allow children to operate this grill.
- Do not leave this grill unattended when in use.
- Never cook on the BBQ without the drip tray in place.
- Keep any electrical cords away from the BBQ when it's in use
- DO NOT ever use water on a grease fire. DO NOT close the lid to extinguish a grease fire. Use type BC dry chemical fire extinguisher or smother with baking soda or something similar.
- DO NOT operate while under the influence of drugs or alcohol
- For outdoor use only. Do not use indoors or in an enclosed area such as a garage or shed.
- Position your BBQ outdoors on a non combustible, level surface in a well ventilated location
- Always operate a safe distance (10ft – 3M) from combustible materials, buildings and overhangs

- When the BBQ is installed in a recreational vehicle, it must be installed on the opposite side from a fuel distribution/dispensing system
- When in storage in a recreational vehicle, the BBQ should be inoperable with no possibility of fuel flow.
- When connected to a recreational vehicles fuel system, the BBQ must be connected to the vehicles propane system with a flexible hose connector complying with the high pressure requirements of the *Standards for Pigtails and Flexible Hose Connectors for LP Gas, ANSI/UL 569* and shall be of a length no longer than the required to allow the grill to be mounted in the “in use” position of its mounting system.
- In recreational vehicles where there is a pull out mounting or storage system, the extension must pull out far enough so that the BBQ is not located under and awnings or overhangs, as well as the pull out must be able to support a minimum of 52lbs (24Kg) when fully extended.
- Further to the above, the hose shall be installed in a manner that will not allow it to come in contact with the hot surface of the grill while in use or in the travel/storage mode
- Maintain a minimum clearance of 36 inches (91cm) between all sides of grill, patio railings, walls or other combustible material. Not adhering to these clearances may prevent proper ventilation and can increase the risk of fire and/or property damage, which could also result in personal injury
- DO NOT build this model grill in an built in or slide construction
- This BBQ is not intended for and should never be used as a heater.
- Do not use any other regulator other than ones supplied by or ordered from Dickinson Marine
- The BBQ becomes hot when in use. To avoid burns
  - DO NOT attempt to move the BBQ
  - Wear protective gloves or mitts
  - DO NOT touch any of the hot surfaces
  - Do not wear loose clothing when using
- This BBQ is not intended for commercial use.

**\*\*\*FAILURE TO ADHERE TO THE SAFETY WARNINGS LISTED IN THIS MANUAL COULD RESULT IN DAMAGE O PROPERTY OR SEVERE PERSONAL INJURY\*\*\***



## **LP GAS CYLINDER SPECS AND INSTALLATION**

- FOR OUTDOORS USE ONLY. DO NOT operate indoors or in an enclosed area such as a garage shed or breezeway.
- Use your grill outdoors in a well ventilated space away from dwellings or other buildings to prevent dangers associated with gas accumulation and toxic vapors. Not adhering to these clearances will prevent proper ventilation and may increase the risk of a fire and/or property damage, which could result in personal injury
- Maintain a minimum clearance of 36 inches (91cm) between all sides of the BBQ, patio railings, walls or other combustible material.
- DO NOT use grill under overhead unprotected combustible construction.
- DO NOT install this BBQ in a recreational vehicle
- The BBQ and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ PSI (3.5kPa)
- The BBQ must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system in equal or less than ½ PSI (3.5 kPa)
- The LP gas supply cylinder to be used MUST be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the standard for cylinders, spheres and tubes for the Transportation of Dangerous Goods, CAN/CSA-B339
- The propane supply cylinder system must be installed with proper vapor withdrawal capabilities
- The BBQ pressure regulator supplied with this unit must be used in the operation.
- Any replacement regulators must be of those specified by the appliance manufacturer



## **Spitfire Packing List**

**\*PLEASE KEEP YOUR PROOF OF PURCHASE FOR WARRANTY.**

### **Spitfire180 Part# 00-SPT-180**

1. Top Lid and Main Body Assembly
2. Thermometer part# 15-120
3. Stainless Grill Section part# 15-195 (2 required)
4. Stainless Burner part# 15-063
5. Orifice Assembly part# 15-074
6. Regulator Control part# 15-110
7. Spark Igniter part# 15-101
8. Drip Tray part# 15-080
9. Deck Legs #15-175
10. Vinyl Cover part# 15-171

## **Installation**

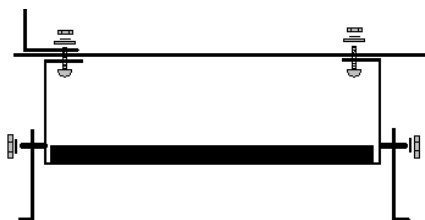
**The installation of this BBQ must be in accordance with:**

All applicable local codes, or in the absence of local codes

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Natural Gas Installation Code: CAN/CGA B149.1 (Canada)
- Propane Installation Code: CAN/CGA B149.2 (Canada)

## Assembly

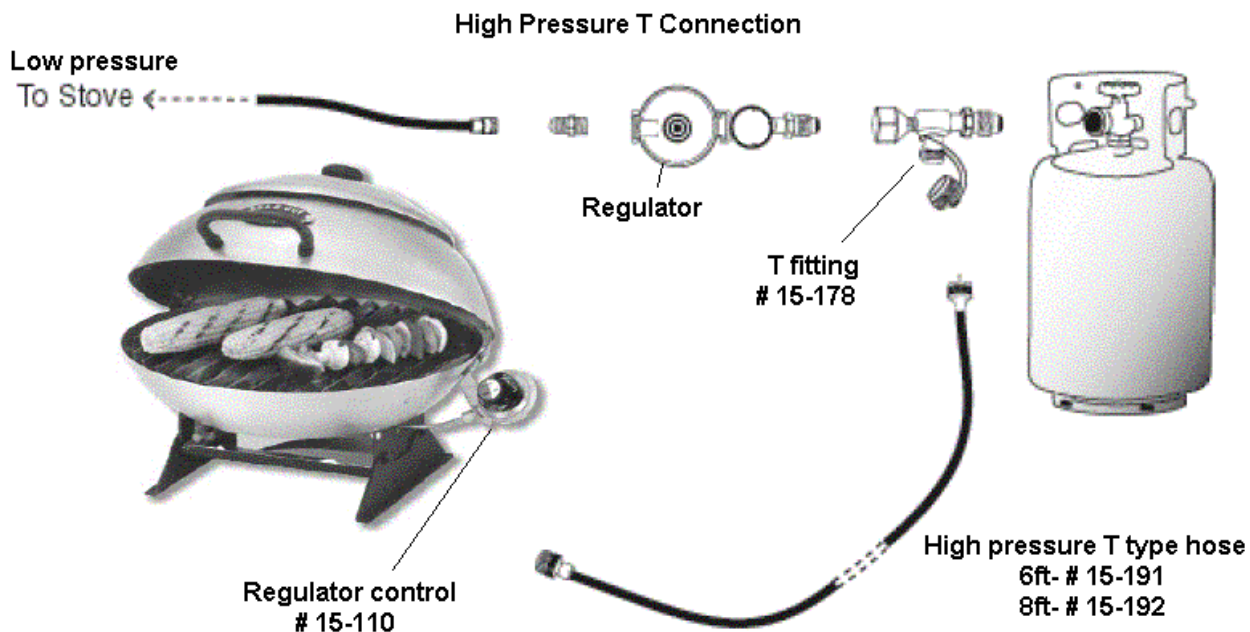
You will need to attach the feet of the BBQ to the rest of the unit. The two feet of the Sea-B-Que slide on to the inserted studs on the base. The flanges are to point outwards. Use the four 10 x 32 nuts and #10 lock-washers to secure the legs to the base. The drip tray is placed in the area between both legs. The 4 porcelain grill sections will sit on the ledges provided above the burner. Remember to remove all protective plastic from the body.



## Propane Fuel Connection

The most common LPG connection is the 1 lb. disposable bottle that connects directly to the barbeque or a hose straight from the barbeque to a 10lb. or 20 lb. tank. We have 6ft hose part# 15-188 and 8ft hose part# 15-189 high pressure propane hoses available. **High** pressure propane is required with the regulator control included with the Sea-B-Que. The Sea-B-Que gas control is also the pressure regulator part# 15-110.

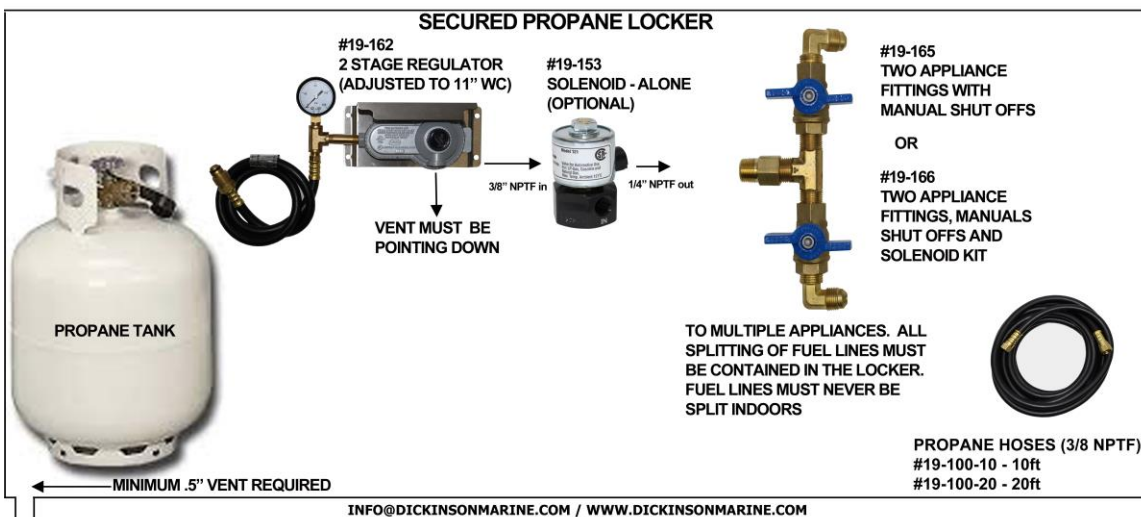
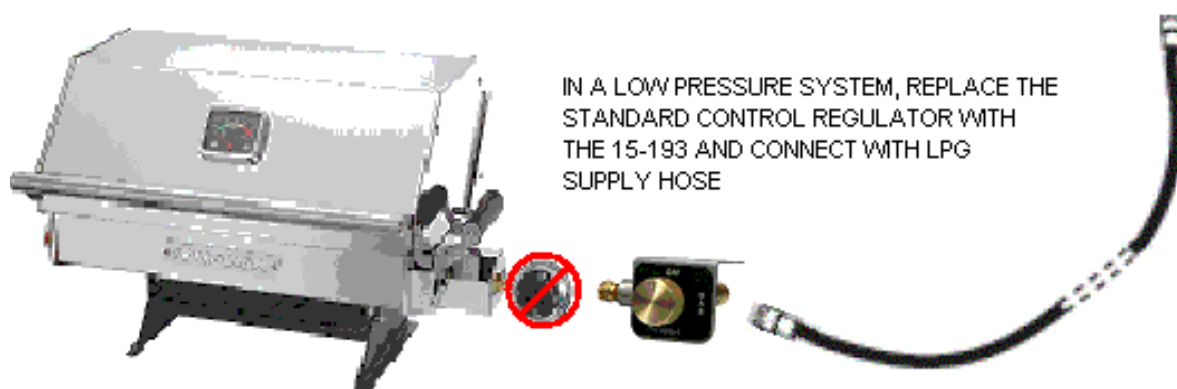
If your boat has a regulated propane source, the fuel line to the Sea-B-Que must be tee'd off before any regulators on the main fuel supply. A high pressure T type connector is available from Dickinson for this. \*See the high pressure T connection diagram below.





### Low Pressure System Connection:

If you already have a low pressure line available for your Sea-b-que, you would then need to replace the regulator control part# 15-110 with low pressure gas valve part # 15-193. If doing so, there **MUST** be a separate 11” WC low pressure regulator part# 19-151 at the bottle regulating the propane.  
 \*See the low pressure connection diagram below.





# WARNING



## GAS LEAK TESTING

1. Do not use or permit sources of ignition in the area while doing the leak test. This includes smoking.
2. Leak testing solution should be half liquid soap and half water.
3. Apply the solution to the LP gas delivery system at all connections.
4. Bubbles in the soap solution indicate that a leak is present.
5. The leak(s) must be stopped by tightening the loose joints, or replacing the faulty parts.
6. Do all leak testing in an outdoor area
7. NEVER use a flame to check for leaks

\*\*\*DO NOT USE BARBEQUE UNTIL LEAK IS CORRECTED\*\*\*

### Pre-start Checklist

When using your grill for the first time, ensure that;

- The BBQ is properly assembled
- All gas connections have been properly tightened and leak tested
- The grill is in a stable position on its legs or mount
- The drip tray is in place
- There are no obstructions to the ventilations
- You have read all warnings in this manual



## LIGHTING INSTRUCTIONS

Please read and understand all of the warnings and instructions in this manual. DO NOT skip any of the warnings or instructions contained in the previous sections of this manual.

When lighting your grill;

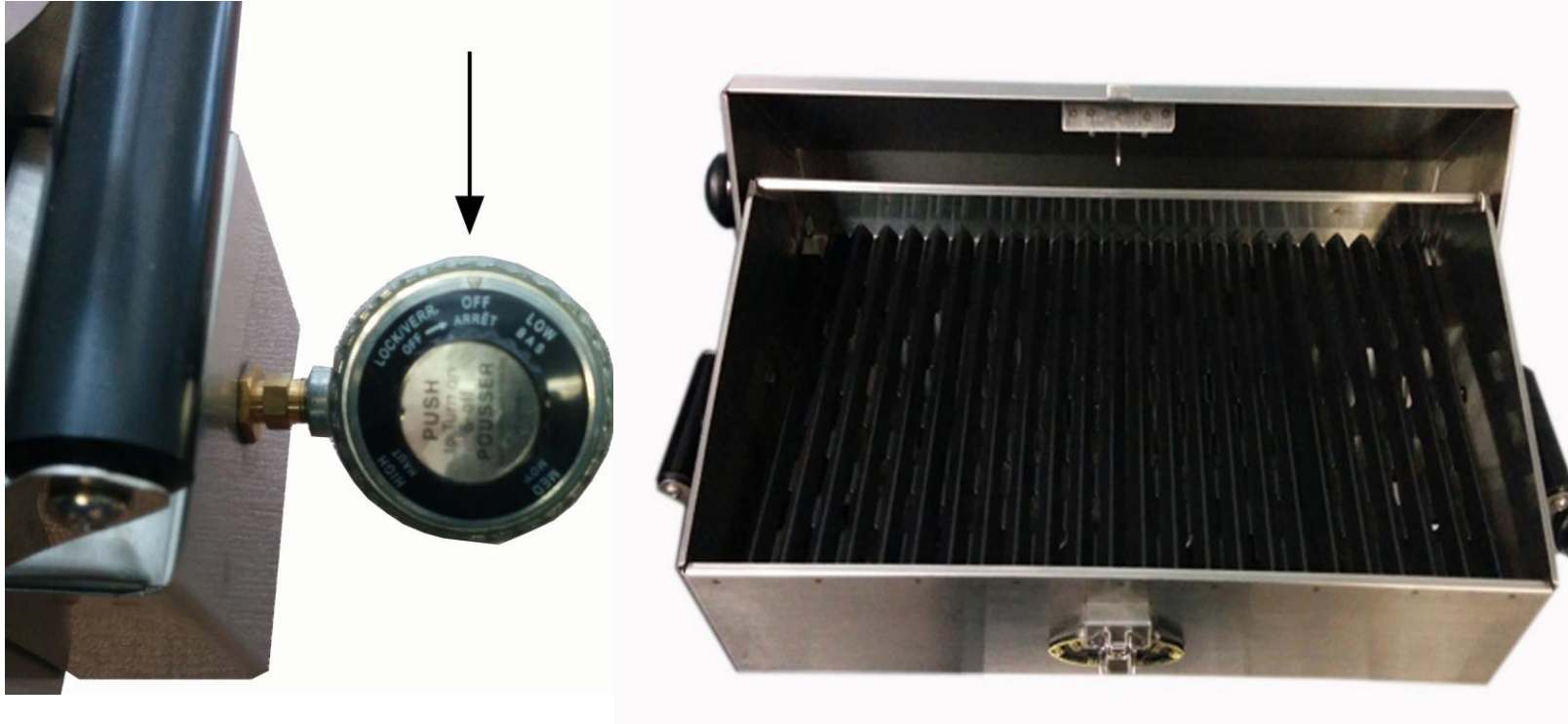
- 1) Keep the grill lid open so that fumes do not accumulate inside the body
- 2) Check that the regulator is in the off position
- 3) Do not stand with any body parts over the grill when lighting.

**\*\*If the burner does not light immediately turn control regulator to lock-off position and do not attempt to light the burner for at least 5 minutes.\*\***

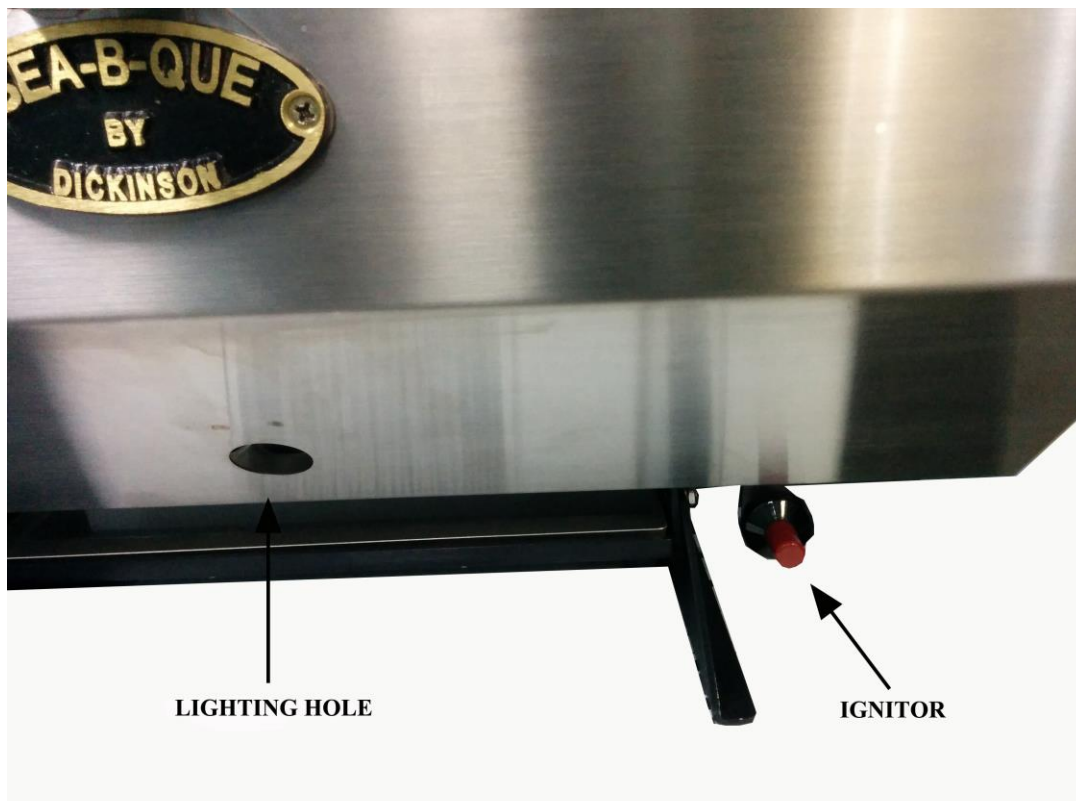


## Lighting the BBQ - (Large Sea-B-Que Pictured)

1. Sea-B-Que control regulator in LOCK-OFF position
2. Open Lid and turn on LPG gas supply at source



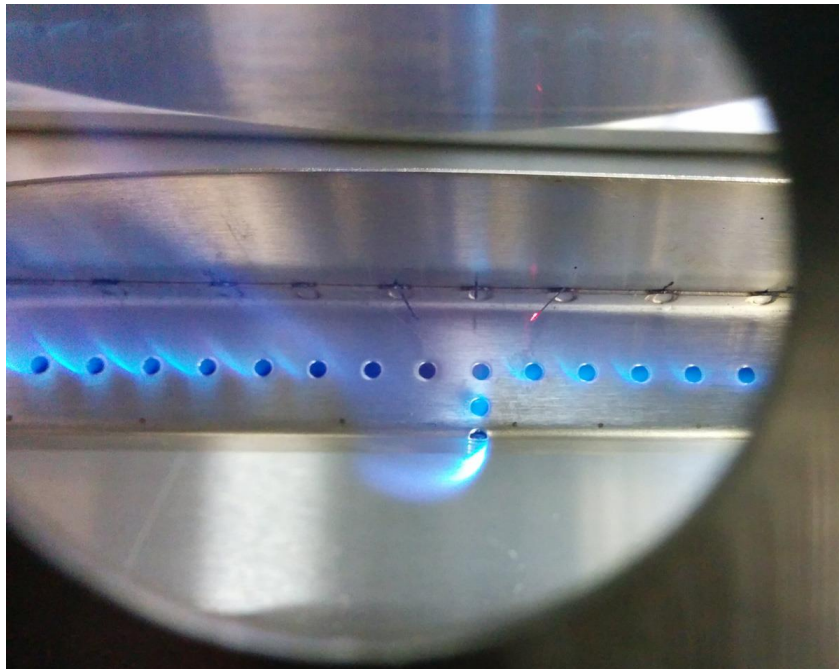
3. Turn Control Regulator ON to the medium level. Press Igniter button several times, or use a long bbq lighter through the lighting hole. Check to make sure the propane is burning by looking through the lighting hole.



## **Checking for a Good Flame**

A good strong flame will encompass the length of the burner and on high will flicker over the edge of the sides of the burner. You can check through the lighting hole to see if the flame is consistent and burning cleanly (blue).

### **LIGHTING HOLE VIEW**







## **OPERATING THE BBQ**

- Read and follow all warnings and directions contained in the previous sections of this manual
- Never use charcoal, lava rocks or wood briquettes in a gas grill
- DO NOT cover cooking grills or other components in aluminum foil as this blocks ventilation
- DO NOT leave grill on unattended
- DO NOT move grill when in use
- DO NOT use water on a grease fire. Use a type BC chemical fire extinguisher or smother with dirt or sand
- Never cook without the drip tray in place



## **DANGER**

**DO NOT USE THIS APPLIANCE UNDER EXTENDED AWNINGS.  
FAILURE TO COMPLY COULD RESULT IN A FIRE OR  
PERSONAL INJURY**

### **First Operation**

When using the grill for the first time, it is possible that there could be some oily residue present on the grills or inside the body. It is recommended that you preheat your grill for 15 minutes prior to its first use to burn off any residues.

### **Preheating the Grill**

It is always recommended that you preheat your grill prior to placing the food on the cooking surface. This allows for better cooking and is safer. After lighting your grill place the knob on medium to high and close the lid. Let the grill preheat for 5 to 10 minutes.



## **Controlling Flare-ups**

When cooking meat on a grill flare ups are inevitable but can be dangerous. Use caution when opening the lid when cooking meat as the sudden induction of oxygen can cause a flare up. To ensure minimal flare ups always trim the excess fat from any meat you are going to cook, keep the interior of the BBQ free of grease and do not over load the cooking surface with food. Also ensure that the BBQ is on as level a surface as possible to allow the grease to drain properly into the drip tray.

## **Grease Fires**

Grease fires can be very dangerous situations. If a grease fire occurs please follow these steps;

- If the lid is closed, do not attempt to open it as the sudden induction of oxygen could lead to a large flare up. Just turn the regulator to the off position and allow it to burn itself out.
- If the lid is open turn the regulator to the off position. If possible, relocate food to a different area or off the grill altogether to reduce the amount of grease. Smother the flames with baking soda if necessary.
- NEVER pour water on a grease fire as it can cause the grease to flare up and splatter and could result in bodily injury.
- If the fire does not extinguish itself quickly then use a type BC dry chemical fire extinguisher to extinguish flames.

## Food Temperatures

It is important, when cooking meat, to ensure that the proper internal temperatures are achieved. Use the chart below to gauge your temperatures

Food	Cut	Time	Internal Temp
<b>Beef</b>			
Sirloin	Roast	3 -4 Hrs	Rare 50°C (125°F )Med 60°C (145°F) Well 70°C (160°F)
Brisket	Roast	6+ Hrs	85°C (190°F)
Ribeye	Steak	5 – 15 Minutes	Rare 50°C (125°F )Med 60°C (145°F) Well 70°C (160°F)
<b>Poultry</b>			
Chicken	Whole	3½ - 4 Hrs	75°C (165°F)
Chicken	Breast	25-35 Mins	75°C (165°F)
Chicken	Thigh	25-35 Mins	75°C (165°F)
<b>Fish</b>			
Salmon	Whole	2 – 3 Hrs	60°C (140°F)
Salmon	Fillet	30 – 40 Mins	60°C (140°F)
Prawns	Whole	10 – 15 Mins	Cook until pink
<b>Pork</b>			
<b><u>PROPER CARE AND MAINTENANCE</u></b>			
Shoulder	Whole	12+ Hrs	85°C (190°F)
Loin	Roast	4 – 5 Hrs	65°C (150°F)
Ribs	Rack	5 – 6 Hrs	65°C (150°F)

### **Cleaning Interior of Grill**

After the grill has cooled enough wipe out the interior of the body to remove all the grease. Use a paper towel or rag to gently wipe out all the food debris. DO NOT use an abrasive pad or cleaner. The heat from the grill should burn off any food residue on the cooking surface but make sure to clean off the grills after every use. Any food debris left over can char and cause poor flavors to transfer to fresh food. It can also create a dangerous potential flare up. Always empty the drip tray after each use.

### **Cleaning the Grill Lid**

Smoke will accumulate inside the grill lid and may create a carbon build up which can flake onto your food. Clean the inside of the lid with a mild scrub brush/pad. If you use a cleaning solution make sure to wipe all residues away before turning on the grill.

### **Maintaining the Grill Exterior**

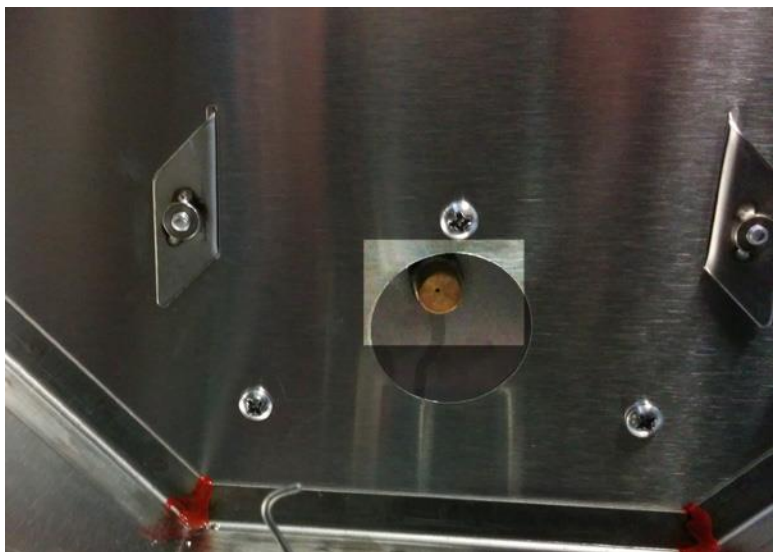
Your grill will discolor over time due to heat. This is something that can not be avoided and there is no cleaner that can restore the finish. If you use an abrasive pad to “shine” the outer shell you risk scratching the finish. To keep your grill looking its best for as long as possible follow these steps;

- 1) If your grill is kept outside, make sure when it is not in use to cover it with a Dickinson Marine BBQ cover
- 2) Always wipe the outside of the grill to keep free of grease and dirt
- 3) Do not lean BBQ tools against the grill as this can scratch the surface
- 4) Do not overheat your grill as this can cause premature discoloration

**Rust** – Contrary to popular belief, stainless steel can be subject to rust if not properly cared for. Make sure to keep all surfaces clean and to minimize the amount of time spent in the open close to salt water.

## **Burner Cleaning and Maintenance**

A clean burner is essential to a problem free and safe grill. It is important to keep it clean. Grease can drip down onto the burner during cooking so make sure to wipe all grease off the burner after each use once it has cooled enough to be safe. Inspect the burner jets for debris as any blockage can change the heat distribution in the BBQ as well as create a potential hazard. If there is a blockage in one of or some of the jets remove the burner from the BBQ, hold the burner vertical with the opening for the orifice facing downwards. Use a small drill bit or paperclip to dislodge the blockage and allow it to fall out of the burner. When replacing the burner make sure that it is properly purchased on the orifice.



To ensure the burner is properly Seated, locate the orifice hole and the orifice (3). In the end of the burner there is an opening for the orifice to enter (2). Slide the burner opening onto the orifice (3) and secure to the burner bracket. NOTE: the burner will not align with the burner bracket if it is not properly seated onto the orifice





## **TRANSPORTATION AND STORAGE**

- Never move a grill when hot or in use
- Make sure that the cylinder valve is closed and the regulator is in the off position
- DO NOT store a spare LP gas cylinder under or in the grill
- If the BBQ is not in use, the gas supply needs to be turned off or the canister unscrewed from the regulator
- Indoor storage of the BBQ is only permissible if the fuel supply is completely disconnected.
- Cylinders must not be stored in a building or enclosure
- Cylinders must be kept out of the reach of children
- Dust cap must be in place on cylinder when not in use
- Cylinders with greater than 8 OZ capacity shall not be stored inside the boat and shall be stored only on the boat exterior where escaping vapors can only flow overboard
- Fuel canisters with an eight ounce maximum capacity shall be DOT approved 2P/2Q containers with rim vent release (RVR).
- Appliances intended for use or stored in the accommodation area shall have no more than 8oz of attached fuel capacity.
- Only one cylinder may be in use at all times
- Appliances with a cylinder of greater than 8oz but less than 16oz capacity shall not be stored in the boat interior with the fuel cylinder attached
- Appliances with more than 8oz but less than 16oz of attached cylinder capacity shall not be installed or used in the interior of the boat.



## **DANGER**

**DO NOT PUT GRILL IN STORAGE OR TRAVEL MODE IMMEDIATELY AFTER USE. ALLOW THE GRILL TO COOL TO TOUCH BEFORE MOVING OR STORING. FAILURE TO DO SO COULD RESULT IN FIRE RESULTING IN PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

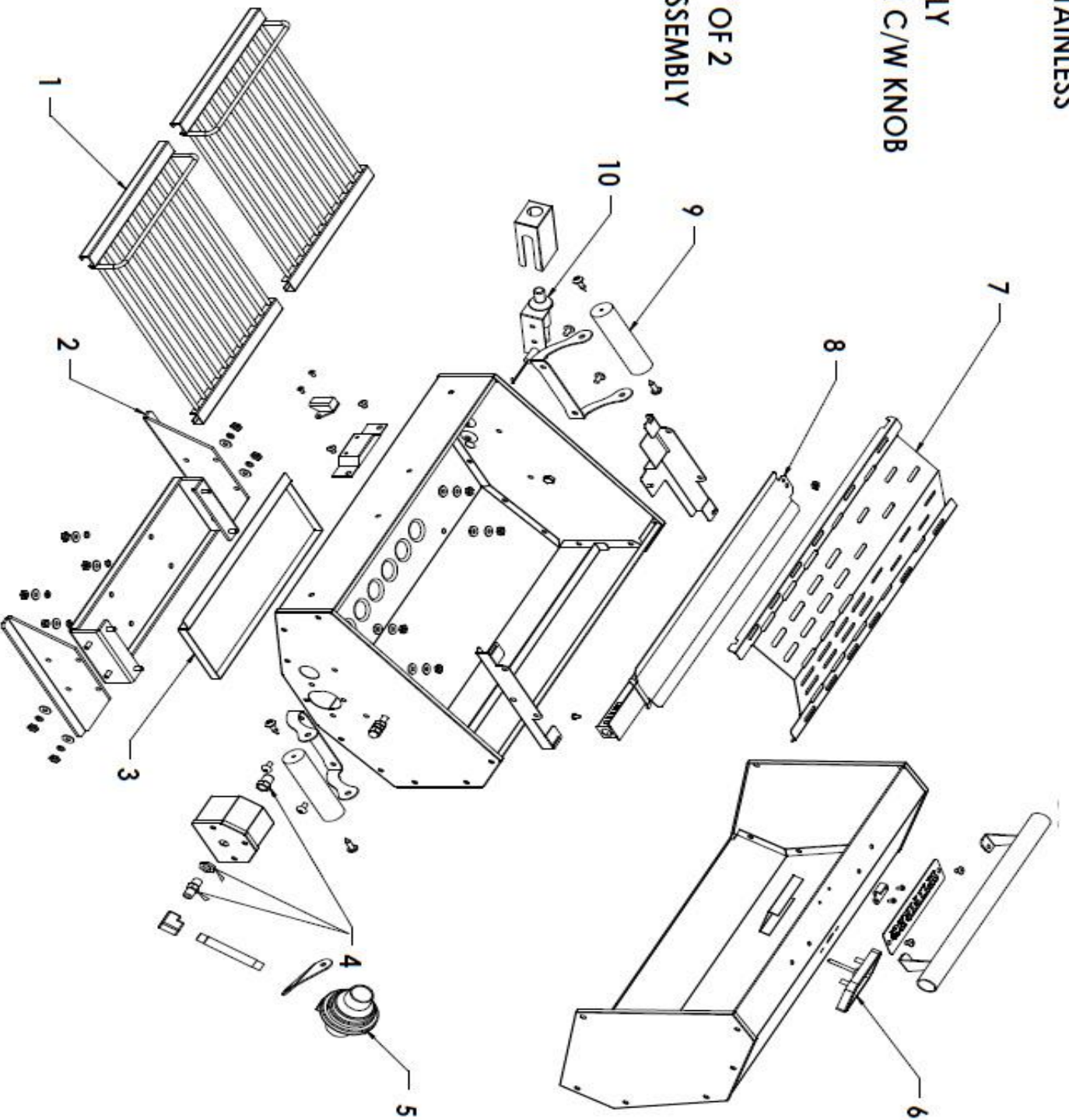


## **TROUBLESHOOTING**

<b>Problem</b>	<b>Possible Cause</b>	<b>Possible Solution</b>
Burner will not light	Tank valve is closed	Open up valve on propane tank all the way
	LP gas tank is low or empty	Check the status of the LP tank and refill if necessary
	LP gas leak	Turn the LP gas tank off, wait for the gas to dissipate and follow the leak testing section in this manual
	Hose/Cylinder not screwed into the regulator tight enough	Make sure to tighten the connection all the way to ensure fuel flow
	Obstruction in burner	Remove burner and check for debris or obstruction
	Igniter not sparking on burner	Check with a mirror to see if the igniter is initiating a spark on the burner below one of the gas jets. If not adjust so that it is.
	Igniter not sparking	clean off electrode
	Bad igniter	Replace Igniter
Grill not getting hot enough	Orifice partially blocked	Remove burner from unit and use a small pin to clean out the orifice
	Venturi may not be adjusted properly	Adjust venturi according to "BBQ Temperature Adjustment Procedure"
	Low pressure in tank	Check tank and fill if necessary
Regulator frosting up	1lb tank tilted downwards	tilt the tank so that the outlet is higher than the bottom of the tank
Uneven heat/irregular burning	Burner jets clogged	Clean burner jets. See "Burner cleaning and maintenance"
	Obstruction in burner	
Flame Blows out	High or gusting winds	Do not use grill in high winds
	Low on LP gas	Replace or refill LP gas tank
	Burner holes may be obstructed	Refer to "Burner cleaning and maintenance"



1. 15-195 GRILL SECTION STAINLESS
2. 15-175 LEGS SET OF 2
3. 15-080 DRIP TRAY
4. 15-074 ORIFICE ASSEMBLY
5. 15-110 GAS REGULATOR C/W KNOB
6. 15-120 THERMOMETER
7. 15-065 HEAT DIFFUSER
8. 15-063 BURNER
9. 15-140 SIDE HANDLE SET OF 2
10. 15-101 PIEZO IGNITOR ASSEMBLY



## **Spitfire180 Accessories & Parts Available**

#15-150A	Universal Rail Mount Kit
#15-150F	Fishing Rod Holder Mount Kit
#15-187	Taff Rail Mount Kit
#15-150P	Scotty Mount Kit
#15-150B	Pedestal Mount
#15-171	Black Vinyl Cover
#15-203	Aussie griddle pan (8" x 11")
#15-188	6 ft. Propane Hose – High Pressure
#15-189	8 ft. Propane Hose – High Pressure
#15-191	6ft. Propane T Type Hose – High Pressure
#15-192	8ft. Propane T Type Hose – High Pressure
#15-178	“T” type Connector
#15-193	Low pressure Control Valve
#19-151	Low pressure Regulator
#19-100-10	10 ft. Low Pressure Hose
#19-100-20	20 ft. Low Pressure Hose
#15-555	BBQ Cleaning Kit
#15-195	Stainless rod grills *2 needed
#15-080	Drip Tray
#15-063	Burner & Bracket
#15-074	Small Orifice Assembly
#15-101	Spark Igniter
#15-110	Regulator Control
#15-120	Thermometer

\*\*To place an order visit [www.dickinsonmarine.com](http://www.dickinsonmarine.com)

## **Warranty Policy**

We at Dickinson wish to maintain a reasonable and easy system for warranties, returns and exchanges. To accomplish this, we would like to inform you of some helpful guidelines and procedures to use and follow when sending back product to Dickinson Marine. All correspondence regarding returns, warranties and exchanges will go through the factory of Dickinson Marine in Surrey, BC, Canada and the product MUST be returned to this location.

### **Warranty**

Dickinson Marine warranties all of its products for a period of one year dated from the purchase of the product by the end user with proof of purchase or a registered warranty. We warrant our barbeque burners for a period of 3 years dated from the purchase of the product by the end user with a registered warranty. The warranty card should be copied for your records and returned to Dickinson to activate your warranty within 90 days of your purchase. You can also activate it online at [www.dickinsonmarine.com](http://www.dickinsonmarine.com)  
A copy of the warranty card must have been received or a proof of purchase must be presented to receive the warranty.

1. The customer can contact us directly to settle any warranty issues. We are pleased to help. Call us toll free 1-800-659-9768 or email: [info@dickinsonmarine.com](mailto:info@dickinsonmarine.com)
2. If the customer is returning a complete product they see as defective, be sure the product has been assembled correctly and is being used correctly. If you are not sure please call our Technical Help Department @ 1-800-659-9768. Dickinson Marine will not provide credit for used products that are not defective. In these cases, it is best to call the factory to determine if the product is being used correctly or has been assembled correctly or is in fact defective.
3. All products being sent back to Dickinson Marine must have a Return Authorization Number. Contact us at Dickinson Marine toll free 1-800-659-9768 or e-mail [info@dickinsonmarine.com](mailto:info@dickinsonmarine.com) to obtain a Return Authorization Number. This allows us to track and process your return. Once you have received an RA# from us, include your proof of purchase and ship to the address below. We recommend you

ship using the mail service insured and retain a tracking number. Customers are responsible for the shipping costs for all returns and exchanges.

Dickinson Marine Returns  
Unit# 101-17728 66 Avenue  
Surrey, BC  
V3S 7X1 Canada

4. Products that are demonstrably older than the warranty period or those that have obviously been misused will not be returned, exchanged, or repaired.

### **Non-defective Returns & Exchanges**

Dickinson reserves the right to apply a 20% restocking fee for returned product sent back. An RA # will be needed from the factory to facilitate any return. Credits will be made at the last purchased price for that part number.

### **Limited Warranty**

**WARRANTY PROVISIONS:** Dickinson warrants this product to be free of defects in workmanship and materials for a period of one year. This warranty is limited to claims submitted in writing within a one-year period following the date of purchase. If any part of your new product fails because of a manufacturing defect within the warranty period Dickinson offers to replace said parts free of charge, provided, however, that such parts have not been improperly repaired, altered or tampered with or subjected to misuse, abuse or exposed to corrosive conditions. This warranty, however, is limited by certain exclusions, time limits and exceptions as listed below. Read these limitations and exclusions carefully.

**TIME LIMIT:** This warranty is given too and covers only the original purchaser. Coverage terminates one year from the date of purchase for parts replacement.

**EXCLUSIONS :** This warranty does not cover or include : (a) Any normal deterioration of the product and appearance of items, due to wear and/or exposure; (b) any guarantees, promises, representations, warranties or service agreements given or made by an authorized distributor or other person selling this product, other than those specifically stated herein; (c) any damage or defect due to accident, improper repair, alteration, unreasonable use including failure to provide reasonable and necessary maintenance, misuse or abuse of the equipment, or exposure to corrosive conditions. This warranty is conditioned upon normal use, reasonable and necessary maintenance and service of your product, and written notice being given promptly upon Buyer's discovery of a warranty claim, pursuant to paragraph 6 below. Reasonable and necessary maintenance is

maintenance which you are expected to do yourself or have done for you. It is maintenance, which is necessary to keep your product performing its intended function and operating at a reasonable level of performance.

**DAMAGE LIMITATION WARNING : IN NO EVENT SHALL Dickinson BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, LODGING TRANSPORTATION CHARGES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.**

**ORAL OR IMPLIED WARRANTY LIMITATIONS:** The foregoing warranty is exclusive and in lieu of all other warranties, written or oral, expressed or implied, including but not limited to any warranty or merchantability or fitness for a particular purpose.

**TRANSFER LIMITATIONS:** This warranty is not assignable or transferable. It covers only the original purchaser.

**CLAIM PROCEDURE:** In the event of a defect, problem or that a breach of this warranty is discovered, in order to protect any warranty rights you must promptly notify Dickinson. Give name, address, and model name, location of unit, description of problem and where you can be reached during business hours.

**RESERVED RIGHT TO CHANGE:** Dickinson reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

**SECOND OR SUBSEQUENT OWNER:** Dickinson does not give any warranty to secondary or subsequent purchasers, and it disclaims all implied warranties to such owners.

**INSPECTION:** To assist you in avoiding problems with your product and to validate this warranty you are required to do the following: (a) read the warranty; (b) inspect the product. Do not accept delivery until you have examined the product with your supplier; (c) ask questions about anything you do not understand concerning the product.

**OWNER REGISTRATION:** Fill out the WARRANTY CARD within 30 days from the date of delivery. **WARRANTY: RETURN OF THE CARD IS CONDITION PRECEDENT TO WARRANTY COVERAGE AND PERFORMANCE. IF YOU DO NOT FILL OUT AND MAIL THE CARD AS DIRECTED, YOU WILL NOT HAVE A WARRANTY.**

## **Register your Warranty.....**

Please register your warranty with Dickinson Marine. Fill out and send back the warranty registration below. Make sure to include the serial # for our records.

No warranty will be extended for improper installations. Use of any unapproved materials, equipment, or installation procedures will result in a voided warranty. Do not use any substitutes of the heaters valve, burner or fan other than the ones supplied by Dickinson. Dickinson Marine accepts no liability for any damage or loss of service resulting from unapproved modifications.

### Warranty Form

I have read and understand the Limited Warranty and the entire Instruction Manual and agree to the terms and conditions. (PLEASE PRINT)

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Sea-B-Que Model: \_\_\_\_\_

Sea-B-Que Serial #: \_\_\_\_\_

Date of Purchase: \_\_\_\_\_

Seller's Name: \_\_\_\_\_

Seller's Location: \_\_\_\_\_

Signature: \_\_\_\_\_

**This warranty form can also be filled out online. [www.dickinsonmarine.com](http://www.dickinsonmarine.com)**



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